

The Frontier Woman —

## Reader-Letters Needed for Department, But No Poetry — Original or Borrowed

By BLANCHE SPANN PEASE

Hi there, all you nice people. Things running smoothly at your houses? They aren't? Then what a consolation to me — because that's the way things go at our house, too. Just when I think I have everything running smoothly, somebody or something throws a wrench in the works and things unplanned for start happening.

Oh well, it's all in a life time, I guess! A word to the wives



Blanche Spann Pease

— when you buy slip covers for the chairs and davenport — or make them — try to get materials that are washable and then wash them with the greatest of care. If you get the kind which has to

be dry cleaned, you will soon find that they have been paid for in dry cleaning bills several times over. Wash them separately and do it carefully — and you'll find their longer wearability and extra good looks will be worth all the extra care.

And while we are on the subject of washing and clothing and such — are you one of those people who use a bleach for the white clothes?

Often we want to restore stained dish towels and such items to a whiter, brighter appearance and we use a bleach. If you use a bleach, use a good commercial bleach and be sure to follow the manufacturer's directions carefully. Items you wish to bleach should be washed first in the regular way — then remove them from the rest of the load and bleach. Then wash them again, and rinse thoroughly. Bleach left in clothes goes right on working and it will damage fabrics if it isn't rinsed out. You can bleach in your washer after you've washed the clothes — be sure the load contains only the articles that are safe in bleach, no silks or wools, remember. Fill the washer, add softener and soap in the regular way and add the bleach, using the amount recommended by the maker. Put in the clothes and wash the regular way. Again, be sure you rinse thoroughly. In fact, if you use this method, we strongly advise rinsing in the washer. Then you're sure all the bleach (and odor) has been removed.

Do you wash heavy soiled work clothes properly? Prepare

as for soaking, turn pockets inside out and shake. Shake loose dirt out of the cuffs. Close any slide fasteners. Fill washer or laundry tub with hot water, just as hot as you can get it, 140 degrees to 160 degrees. Build thick suds, using a good laundry soap. Soak garments for 15 to 20 minutes. Extract water from the clothes and wash in fresh water.

**Wash from eight to 15 minutes depending on the degree of soil, in water which is soft and hot—140 to 160 F. Use three rinses for best results. Soak garments for 15 to 20 minutes. Extract water from the clothes and wash in fresh water.**

Now that means you wash the clothes in very hot water. This is necessary for the removal of the greasy soils, even though water this temperature is too hot for your hands. Use a laundry stick with a blunt end to handle the garments.

There are quite a few "tricks" to learn about drying clothes which will make things easier for you. Hang garments by their strongest parts. Shirts by their tails, dresses by the seams (if sheer, hanger drying is best). Shorts and trousers by the waist. Hang towels and linens one-third over the line. Sheets double, with hems together, saves ironing time. Hang slip covers and blankets over parallel lines. Hanger drying helps retain the shape of dresses, slip and such and saves ironing time.

Use ordinary rust proof wire coat hangers or wrap with a clean white cloth. A clothes pin on either side of the hook will keep the hanger from sliding. Gently shape sleeves and waist, straighten hem. Seersucker and chertle garments should be hanger dried. The maker recommends no ironing, except on seams, so dry to shape.

If you are in a hurry for some garment, hang indoors. Place a fan on a small table, two or three feet from the garment. Direct the flow of air from an electric fan between the lines, operating the fan at high speed. This will save from two to four hours of drying time.

**Mrs. Eugene Wedige Wins Subscription—**

Dear Mrs. Pease: I am sending a few recipes that I hope might be of use in your column for The Frontier. CABBAGE AND PINEAPPLE SALAD

Two cups finely chopped cabbage, one cup celery, cut fine, one cup marshmallows cut in eighths, one cup crushed pineapple, ½ cup boiled salad dressing, ½ cup whipped cream. Mix cabbage, celery and marshmallows and let stand for 30 minutes. Combine pineapple and salad dressing, mix with the other ingredients. Just before serving, add the whipped cream. This serves eight.

**ORANGE SHERBET**

Two cups orange juice, ¼ cup lemon juice, ¼ teaspoon salt, two teaspoons granulated gelatine, four tablespoons cold water, one cup sugar, two cups milk. Soak gelatine and water five minutes. Dissolve over hot water. Cool, add rest of ingredients and pour into tray in refrigerator. Freeze to mushy stage, remove tray and beat well, return and freeze for 30

minutes, remove and beat well again. Freeze until stiff. It requires about four hours to freeze this sherbet. It can be frozen by using regular freezer method also.

**ORANGE SPONGE CAKE**

Beat together until thick two egg yolks, ¼ teaspoon grated orange rind, four tablespoons orange juice and ½ tablespoon lemon juice. Add ¾ cup sugar gradually and continue beating with egg beater. Fold in one cup pastry flour sifted four times with ¼ teaspoon soda and ¼ teaspoon salt.

Grease an angel cake pan or deep round tin and line the bottom with greased paper. Pour in cake mixture and bake 30 minutes at 375 F. Cake may be frosted or it may be split and filled with orange marmalade or a cooked orange filling between the layers.

**MRS. EUGENE WEDIGE, Stuart, Nebr.**

**Mrs. Edward Zach, of Dorsey, Also Wins Subscription—**

Dear Mrs. Pease: Well, I'm going to try my luck at a three-months' subscription to The Frontier. My, what a nice rain we had yesterday. Sure will be grand for garden and crops. I am sending a recipe for quick baked beans which we like very much and which is simple to make.

**QUICK BAKED BEANS**

Two slices of bacon, three tablespoons finely minced onion, one tablespoon sugar, 1½ tablespoons catsup, ¼ teaspoon salt, ¼ teaspoon dry mustard, two to Fry bacon, remove from pan and three cups cooked dry beans, bacon fat. Add sugar, catsup, salt and mustard. Add beans and mix lightly. Pour into baking dish, putting bacon slices on top. Bake about 20 minutes in moderate 350 F. oven.

Here are a few helpful hints I'm sure will be of some use to your readers. Add a few drops of vinegar to the water in which the meat is cooking, it will have a nice flavor.

A little baking powder added to the flour which is used for making pie crusts, will make the pastry much lighter.

Roll fruit in flour before putting in a cake to keep the fruit from sinking to the bottom.

**MRS. EDWARD ZACH, Dorsey, Nebr.**

**Emmet Woman Writes Gift Winning Letter—**

Mrs. Dean Perry, of Emmet, has been sent our small surprise gift for the use of her letter.

Hello, Mrs. Pease and Neighbors:

Well here I am writing again to thank you for my three months subscription that I won last week. I don't know what I would do if I didn't receive The Frontier. I sure would miss it. It will soon be asparagus picking time again. We sure like asparagus, and here is one way to fix it:

**ASPARAGUS SOUFFLE**

One-third butter, ½ cup flour, ½ cup asparagus liquor, one cup milk, one teaspoon salt, four eggs, two cups cooked diced asparagus.

Melt the butter, add flavor and mix well. Add milk and asparagus liquor and cook, stirring constantly until thickened. Add salt and pepper. Add the hot mixture slowly to the well beaten egg yolks, stirring constantly. Add the asparagus and allow to cool. Fold in the stiffly beaten egg whites and pour into a buttered baking dish. Bake in a moderate oven for about 45 minutes.

**NUT BREAD**

Three cups flour, three teaspoons double acting baking powder, 1¼ teaspoon salt, one-third sugar, 1½ cups milk, one-third cup melted shortening, one cup nuts. Sift dry ingredients, add nuts, beat egg, add milk and melted shortening, add to dry ingredients, mix carefully. Turn into buttered tin and bake 1½ hour. Cold oven to start, then 375 degrees F.

**CHERRY SALAD**

Mix one cup seeded white cherries, one cup red cherries, one cup diced pears one cup diced pineapple and chill thoroughly. Drain well and add ½ cup broken pecan meats, add ½ cup whipped cream mayonnaise, arrange on crisp lettuce leaves and serve with one cup of whipped cream mayonnaise.

**BUTTERSCOTCH BROWNIES**

Mix and sift ½ cup flour, ½

### Sandhill Sal

Lesson: "He smoked a cigarette in bed. He can't get up because he's dead."

If you don't like the weather in this part of Nebraska you can move somewhere else and not like it there.

We still think that the Omaha weather man really pulled a nifty when he said a good weatherman could look into a girl's eyes and tell weather or not.

If you throw mud you are bound to spatter some of it on yourself.

Ninety out of a hundred men have troublesome wives. The other 10 men aren't married.

teaspoon salt, and one teaspoon baking powder. Melt ¼ cup butter and stir in one cup brown sugar, one unbeaten egg, one teaspoon vanilla and ½ cup broken nuts. Add the sifted dry ingredients, spread the mixture in a buttered pan and bake about half an hour in a moderate oven or at about 350 degrees.

**SPOON BREAD**

One cup corn meal, two cups water, one teaspoon salt, two tablespoons butter, four eggs, beaten, one cup milk.

Stir corn meal into rapidly boiling salted water. Let boil one minute. Remove from heat and beat in butter, eggs and milk. Pour into nine inch square buttered pan, bake in hot oven of 400 degrees F. for 25 minutes.

**Mrs. Dean Perry, Emmet, Nebraska.**

**Letters Needed for Frontier Woman—**

We need letters for The Frontier Woman as we have practically used all those we have on hand. Each week we give one or two three months' subscriptions to The Frontier for letters used in The Frontier Woman department. You may write about anything you like except that we don't want poetry—either your own or anyone else's.

Original letters are always interesting. We like pioneer stories, embarrassing moments, pet peeves and such. If you send us a letter of the household type, don't just send a recipe and a line or two, try to send us a cou-

ple of your best recipes and include some of your favorite household hints.

Send your letter to Mrs. Blanche Pease, The Frontier Woman, Atkinson, Nebr. Be sure to put The Frontier Woman notation on the envelope.

**Did You Know That?**

When you are laying a new linoleum and your floors are rough, it will pay you to lay a plywood floor over your old than pay for this, according to floor first? The added wearability of your linoleum will more one of our readers.

Cut roses in the afternoon if you want them to last longer, not in early morning. And remove leaves on the lower part of the rose stems. Leaves decay in water and promote growth of bacteria, which plugs the tubes and causes the flowers to wilt from lack of water.

Mix the margarine in the casserole you plan to bake in that day. Then the casserole is greased and you don't waste any either!

### Frickel Home Scene of Reunion

**CELIA**—A reunion was held Sunday, July 3, at the old Frickel family home. All of the family were together. Present were Mr. and Mrs. Conrad Frickel, Mr. and Mrs. Mont Spalding, of Yocalla, Ore., Alec and Herman Frickel, of Celia, Mr. and Mrs. Bennett Smith and family, of Butte, Mr. and Mrs. Allen Marquardt, of Norfolk, Mr. and Mrs. Connie Frickel, jr., and family, Mr. and Mrs. Victor Frickel and family, Mr. and Mrs. LeRoy Hoffman and son and Mr. and Mrs. George Syfie and daughter.

**Other Celia News**

Mr. and Mrs. Lon Dellman and children, Lonnie and Jo Jane, arrived Thursday evening, June 30, from Nogales, Ariz., for a visit with her brother, Alex Forsythe. Other guests at the Forsythe home are Alex's sister, Mrs. James Anderson, and husband, of Villisca, Ia., and brother, Perry Forsythe, wife and daughter, Carol, of Walnut, Ia.

Mr. and Mrs. E. W. Samms and daughter, Diane, were

Sunday, June 26, guests at the Charles Dobias, jr. home. Mrs. Samm and Diane stayed until Wednesday afternoon to help Mr. Dobias as she is recovering from a tonsilectomy.

Donald Focken and Duane Anderson, of Omaha, visited the Clarence Focken family on Friday evening, July 1.

Clarence and Marvin Focken helped their brother, Donald, put down a well Wednesday, June 29.

E. W. Samms was in Sioux City Monday and Friday of last week.

Sunday, June 26, guests at the Mark Hendricks home were Mrs. Hendrick's aunt, Mrs. George Peabody, sons, George, jr., and Millard, also her daughter, Mrs. Gayhart Manke, and children, Marilyn and Jerry, all of Dallas, S. D. Mrs. J. R. Jarvis was a guest also.

Mr. and Mrs. E. W. Samms and Diane visited the George Beck family Wednesday evening, June 29.

Mr. and Mrs. Ivan McKathnie left Thursday, June 28, for their summer cottage on Lake Michigan. Ivan will go to his business at Ft. Wayne, Ind.

Mrs. Edna Hendrick spent last week with her son, Mark Hendricks, and family.

Mark Hendrick and sons, Robert and Leon, were O'Neill visitors Saturday, July 2. Robert obtained his driver's license.

Mr. Asa Woods and Mrs. Mark Hendricks, Markita and Arlin, visited Mrs. Ray Elder Saturday, July 2, n also went to O'Neill.

Mr. and Mrs. Stanley Johnson, Ellen McKathnie and Freida Tinsley return Thursday, June 30, from a trip through the Black Hills.

Milton McKathnie and brother, Ivan McKathnie, and wife returned Monday, June 25, from a trip to Wyoming, Colorado and South Dakota.

Mrs. J. R. Jarvis spent the weekend with her granddaughter, Mrs. Mark Hendricks, and family.

Thursday, June 30, guests at the Mark Hendricks home were Mrs. Leonard Chaffin and children, Mrs. Clarence Focken and three daughters, also Bona and Brenda Margrit.

Mr. and Mrs. J. V. Johnson and Mrs. Alpha McKathnie were Friday evening, July 1,

guests at the Stanley Johnson home.

Mark Hendricks and sons, Robert and Leon, and Bernard Blackmore assisted Leonard Chaffin three days the past week in digging a basement under part of the house and will build a new enclosed porch over part of the basement.

Mr. and Mrs. J. V. Johnson went to Oakland June 24 and returned July 1. Their daughter, Mrs. Alpha McKathnie, returned with them for a visit with friends and relatives.

Mr. and Mrs. Stanley Johnson are enjoying a visit with her sister, Mrs. D. R. Eckard, and daughter, Madaline, of Los Angeles, Calif.

Mr. and Mrs. Lawrence Smith and Donna and Rollin were Sunday, July 3, guests at the home of his mother, Mrs. Charles Smith. Mrs. Stella Bede, of Chicago, Ill., was also a guest. She is Mrs. Charles Smith's sister-in-law.

Mr. and Mrs. Jack Winnings took their uncle and aunt, Mr. and Mrs. Lou Francis, who have been visiting some time in Holt county, to their home in Denver, Colo., the past week.

### For a Good Time

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